



FERMOTAN Antibotrytis

Tannin for inhibition of *Botrytis cinerea*



→ TECHNICAL DESCRIPTION

Tannins can be described as being grape's natural antioxidants, they protect the colour and aroma compounds from the action of oxidasic enzymes, such as laccase, as well as from the free radicals that are formed from the oxidation of polyphenolic molecules. The range of Fermotan tannins takes the advantage of the combination of various enological tannins, to satisfy various vinification needs. Fermotan balanced formulation maximises the characteristics of every single class of tannins.

In grapes affected by botrytis, oxygen is markedly more active towards colour and aromatic compounds. The ellagic and proanthocyanidinic tannins contained in its formulation, prevent the O₂ from being steered by the laccase onto the phenolic compounds and from triggering oxidation chain reactions. It strengthens the often weak phenolic structure of wines obtained from botrytis affected grapes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic and proanthocyanidins tannins.

Ellagic tannins

These tannins are extracted from oak and chestnut wood. Being highly prone to oxidation, they prevent free radical formation, thus protecting the wine from oxidation. They stabilize colour, promoting the binding of proanthocyanidinic tannins and anthocyanins.

Proanthocyanidins

Also known as condensed tannins as, under warm conditions and at the pH of wine, they release their catechins. These tannins are naturally present in the skin, stalks and pips of grapes. They strengthen wine structure and form stable colour compounds with the anthocyanins.

→ DOSAGE

In grapes and in musts: from 10 to 30 g/hL.
During the racking: from 10 to 20 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose into must or wine and add into the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 5 kg or 15 kg.

